



COCOCCIOLA SPUMANTE

Type: Cococciola IGT(white)

Grape variety: Cococciola 100%

Altimetry: 200 metre above sea level

Location: Municipality of Lanciano

Type of soil: Silty-clay, fresh

Position and exposure: Hilly, facing West and South - West

Vineyard's age: 10 years

Planting density: 3.000 stumps/hectare

Yield per hectare: 120 ton

Training system: Guyot

Hervest: Manual, around the second half of September

Vinification: The grapes are pressed softly
The free-run must is decanted for 24 hours at 10 ° before being decanted to obtain the limpid fraction to be fermented.

Alcoholic fermentation: The fermentation is carried out at 18 degrees centigrade for about two weeks in steel containers.

Second fermentation: in steel tanks according to the Charmat method with 3 months of aging on the lees.

Color: Perlage fine and persistent straw yellow color with greenish hues

Smell: floral perfume with spicy veins accompanied by a slight hint of bread crust

Taste: The taste is harmonious with a pleasant, fine and lively acidulous note that refers to delicate floral scents.

Serving suggestions: ideal as an aperitif with a perfect cloud of shellfish and white seafood appetizers

Service temperature: 8-10°C